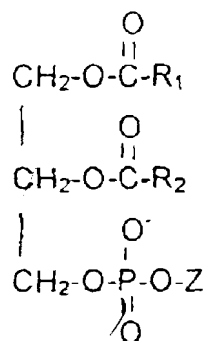


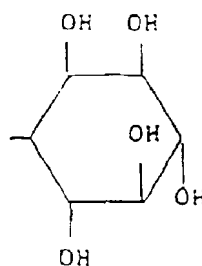
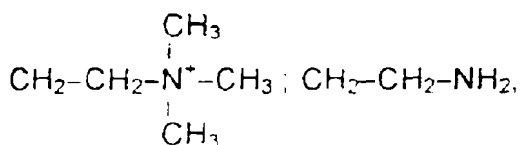
CLAIMS

1. Alcoholic or nonalcoholic beverage containing anethol, characterized in that it comprises an effective amount of at least one phospholipid, acceptable in human food, in order to improve the apparent solubility of the anethol in said beverage.
2. Alcoholic or nonalcoholic beverage according to claim 1, characterized in that the phospholipid is selected from the group of phospholipids present in lecithins or derivatives thereof, especially lysolecithins, of vegetable or animal origin.
3. Alcoholic or nonalcoholic beverage according to claim 2, characterized in that the phospholipid corresponds to the formula:



in which:

- 20 R<sub>1</sub> and R<sub>2</sub> are identical or different and are C<sub>14</sub>-C<sub>24</sub> fatty acid radicals,  
 Z is the hydrogen atom or a radical



- 25 4. Alcoholic or nonalcoholic beverage according to claim 3, characterized in that the phospholipid is

selected from the group consisting of phosphatidic acid, phosphatidylcholine, phosphatidylethanolamine, phosphatidylserine, phosphatidylinositol, lysophosphatidylcholine.

A 5. 5. <sup>claim 1</sup>Alcoholic or nonalcoholic beverage according to one of ~~claims 1 to 4~~, characterized in that it is clear, having in particular a turbidity of less than 100 NTU.

A 10 6. <sup>claim 1</sup>Alcoholic or nonalcoholic beverage according to ~~one of the preceding claims~~, characterized in that it contains from 0.2 to 10 g/l of anethol, preferably from 0.5 to 2 g/l and from 0.4 to 30 g/l of phospholipids.

7. Alcoholic or nonalcoholic beverage according to claim 6, characterized in that the ratio by weight  
15 between the phospholipid and the anethol is between 0.5 and 10.

A 8. <sup>claim 1</sup>Alcoholic or nonalcoholic beverage according to ~~one of the preceding claims~~, characterized in that it contains from 8 to 400 g/l of ethanol, preferably from  
20 40 to 300 g/l of ethanol.

A 9. <sup>claim 1</sup>Alcoholic or nonalcoholic beverage according to ~~one of the preceding claims~~, characterized in that it is in the form of a submicron emulsion, or microemulsion, composed of nanosomes whose average diameter is  
25 less than 100 nm, of the type comprising anethol-phospholipid phase in aqueous, alcoholic or nonalcoholic phase.

10. Alcoholic or nonalcoholic beverage according to claim 9, characterized in that the microemulsion is  
30 obtained by high-pressure homogenization or by an appropriate mixer at high speed.

A 11. <sup>claim 1</sup>Alcoholic or nonalcoholic beverage according to ~~one of the preceding claims~~, characterized in that it comprises one or more antioxidant substances.

35 12. Alcoholic or nonalcoholic beverage according to claim 11, characterized in that the antioxidant substance is selected from the group consisting of tocopherols, ascorbyl palmitate, tea extracts, rosemary extracts and sage extracts.

A 13. <sup>claim 1</sup> ~~Alcoholic or nonalcoholic beverage according to one of the preceding claims,~~ characterized in that it becomes cloudy as the result of an acidic liquid, especially a tonic, by destabilization of the micro-emulsion.

A 14. <sup>claim 1</sup> ~~Alcoholic or nonalcoholic beverage according to one of claims 1 to 12,~~ characterized in that it comprises an effective amount of one or more substances which bring about the destabilization of the micro-emulsion when the beverage is diluted with water containing a sufficient concentration of divalent food cations.

15. Alcoholic or nonalcoholic beverage according to claim 14, characterized in that the substance is selected from the group consisting of phenolic compounds.

16. Alcoholic or nonalcoholic beverage according to claim 15, characterized in that the phenolic compound is selected from the group consisting of catechins, gallocatechins, tannins, condensed tannins, gallic tannins, ellagitannins and derivatives (gallic esters, dimers, oligomers, theaflavins, thearubigins, catechin, epicatechin, epigallocatechin, gallic catechin and their mono- and digalloyl esters, etc.), stilbenes, flavonoids (phloretin and derivatives, etc.), tea leaf extracts (green, black or oolong), ginkgo biloba, fruit extracts: apple, aubepine, guarana, grape, elder; wood, bark, peel, roots and nuts: oak tannins, oak-apple tannins, gambir tannins, grape seeds, Chinese rhubarb roots, clove, cinnamon, licorice, cola, etc.).

A 17. <sup>claim 1</sup> ~~Alcoholic beverage according to one of the preceding claims,~~ characterized in that it is essentially free of divalent cations, especially calcium, magnesium and manganese.

A 18. <sup>claim 1</sup> ~~Alcoholic beverage according to one of the preceding claims,~~ characterized in that it comprises per liter:

- from 8 to 400 g of ethanol, advantageously from 40 to 300 g of ethanol,
- from 0.2 to 10 g of anethol

- from 0.4 to 30 g of phospholipids

an effective amount of substances which destabilize the emulsion, especially phenolic compounds, when said beverage is diluted with water  
5 containing a sufficient amount of the divalent food cations, one or more antioxidant substances, optionally sugar.

19. Alcoholic or nonalcoholic cloudy beverage obtained by diluting a beverage according to <sup>claim</sup> ~~one of the~~  
10 ~~preceding claims.~~

add B1